



# Thigaterra

## Menu 1

### Cool welcome

with homemade lemonade with mint and lemongrass aromas.

### PER 4 PEOPLE

### Traditional salty treat

### Warm bread

(rustic and whole wheat)

### Platter of Greek cheeses

of Kozani, graviera of Kasos, manoura of Sifnos, volaki of Tinos, fig-pineapple chutney, watermelon jam, peach with bitter almond aroma, homemade breadsticks.

### Greek Salad

tomato, cherry tomatoes, cucumber, onion, peppers, olives, boiled potatoes, black basil, Cretan «Kritharokouloura», sheep and goats' «feta» cheese, vinaigrette aged balsamic and honey, e.v. olive oil «Ziro Bio-Sitia».

### Cycladic fava beans

onion, flower of salt, roasted tomato.

### Politika meatballs

yogurt, florin pepper cream.

### Stuffed "Gemista" risotto

vegetables, aromatics, 24-month ripening gruyere.

### Pork knuckle

sauce, sage, Baked baby potatoes with rosemary.

### Homemade Sweets

### Tiramisu

cream flavored with coffee and amaretto.

(Price per person: **26,00€**) +VAT)



# Thigaterra

## Menu 2

### Cool welcome

with homemade lemonade with mint and lemongrass aromas.

### PER 4 PEOPLE

### Traditional salty treat

#### Warm bread

(rustic and whole wheat)

### Platter of Greek cheeses

of Kozani, graviera of Kasos, manoura of Sifnos, volaki of Tinos, fig-pineapple chutney, watermelon jam, peach with bitter almond aroma, homemade breadsticks.

### Green Salad

Mustard leaves, red mizuna, valerian, watercress, lettuce, pumpkin seeds, Evia figs, mint, manouri, beef pastrami, citrus vinaigrette with carob honey, croutons.

### Eggplant salad Agioreitiki

Myosmos, walnut, garlic.

### Salty "Milk patties"

Country whole wheat leaf, air rose leaf, Greek cheese filling, honey spheres with olive oil, tomato jam, black sesame.

### Variety of Greek Meats

Lamb kebab, "Elassona Farm" buffalo sausage, chicken breast, Greek black pork pancetta, smoked ham, fresh fried potatoes, Cypriot grilled pita, tzatziki dip.

### Milk pie

Hot cream, rose leaf, orange sorbet, dikatmo syrup.

### Homemade Sweets

(Price per person: **27,00€**)+VAT)



# Thigaterra

## Menu 3

### Cool welcome

with homemade lemonade with mint and lemongrass aromas.

### PER 4 PEOPLE

### Traditional salty treat

### Warm bread

(rustic and whole wheat)

### Platter of Greek cheeses

of Kozani, graviera of Kasos, manoura of Sifnos, volaki of Tinos, fig-pineapple chutney, watermelon jam, peach with bitter almond aroma, homemade breadsticks.

### Open vegetable pie

cheese, seasonal wild herbs, rustic Serraio phyllo, aromatics.

### French fries potatoes

potatoes are Greek, fresh, cleaned and cut by hand.

### Beef Liver Savore

rosemary.

### Pork tenderloin of black pig

purees, roasted Fennel, berry sauce.

### Chickpeas with rabbit

tomato, onions.

### Homemade Sweets

### Syrupy 'Babas'

with herbs, stick cream, peach textures, white chocolate chips.

(Price per person: **27,00€**)+VAT)



# Thigaterra

## Menu 4

### Cool welcome

with homemade lemonade with mint and lemongrass aromas.

PER 4 PEOPLE

### Traditional salty treat

#### Warm bread

(rustic and whole wheat)

### Platter of Greek cheeses

of Kozani, graviera of Kasos, manoura of Sifnos, volaki of Tinos, fig-pineapple chutney, watermelon jam, peach with bitter almond aroma, homemade breadsticks.

### Dakos

Barley bun, fresh tomato, buttermilk, olives, aromatics.

### Fennel pie

Cream Cheese cooked in the oven.

### French fries with pickles

The potatoes are Greek, fresh, cleaned and cut by hand.

### Boiled pilaf

With slow-cooked local zyğouri meat.

### Lamp cooked in the oven

Baked in the oven for many hours, accompanied by baked potatoes.

### «Sfakian» Carob Pie

«Mizithra», pollen, honey, «mizithra» pastel ice cream.

### Homemade Sweets

(Price per person: **28,00€**)+VAT



# Thigaterra

## Menu 5

### Cool welcome

with homemade lemonade with mint and lemongrass aromas.

### PER 4 PEOPLE

### Traditional salty treat

### Warm bread

(rustic and whole wheat)

### Platter of Greek cheeses

of Kozani, graviera of Kasos, manoura of Sifnos, volaki of Tinos, fig-pineapple chutney, watermelon jam, peach with bitter almond aroma, homemade breadsticks.

### Greek Salad

Tomatoes, cucumber, onion, pepper, olives, basil, barley roll, goat and sheep feta, aged balsamic with artichoke, etc.  
"Ziro bio Sitia" olive oil.

### Mushroom fricassee

Variety of mushrooms, wild greens, vegetable cheese flavored with lime, p.p. "Scoutari" olive oil.

### Slow food lamb

Purée of mullet beans, roasted tomato, potato chips, extra virgin olive oil.

### Curly noodles with chicken

Greek cheese cream, Agaricus mushrooms, king mushrooms, Greek bacon.

### Lamb kebab PDO "Elassonas Farm"

Cypriot grilled pita, fresh potato chips, yogurt dip with smoked paprika.

### Macarons

Filled with chocolate, Namelaka chocolate, Greek coffee cream, forest fruit sorbet.

### Homemade Sweets

(Price per person: **29,00€**)+VAT)



# Thigaterra

## Menu 6

### Cool welcome

with homemade lemonade with mint and lemongrass aromas.

### PER 4 PEOPLE

### Traditional salty treat

#### Warm bread

(rustic and whole wheat)

### Platter of Greek cheeses

of Kozani, graviera of Kasos, manoura of Sifnos, volaki of Tinos, fig-pineapple chutney, watermelon jam, peach with bitter almond aroma, homemade breadsticks.

### Athenian Salad

Spicy mayonnaise, potatoes, white fish, vegetables, aromatics.

### Taramas with roe

Grated roe, extra virgin olive oil.

### Fresh fish savor (ask our waiter)

Sorrel, raisins, rosemary, arugula, lime zest.

### Fried squid roe

Oatmeal, pickled cucumber, tomato, lemon juice, herbs.

### Grilled sardines

Avocado, coriander, pickled lemon.

### Juvetsi barley

Greek shrimp, seafood broth, tomato, "Akali" extra virgin olive oil.

### Sea bream in the oven

With tomato, parsley, spices, potatoes.

### Lemon-pie with ice cream

### Homemade Sweets

(Price per person: **28,00€**)+VAT)





THE ART OF SLOW FOOD  
**Thigaterra**

## Children's menu

### Individual plate

Green salad

Penne with tomato

Beef meatballs

Fresh fries

Fresh pasta with tomato and vegetables (like Pizza)

Water

Soft drinks

Juices

(Price per person: **11,00€**)



# Thigaterra

## DRINKS MENU

### Unlimited Consumption

Bottled white or red wine [METAXARI Winery]

Mythos beer

Soft drinks

Water

The suggested menus can be modified and customized as desired.

Think and configure the menu of your choice and just let us prepare it.

Please be so kind as to inform us of any changes when finalizing the menu, at least 4 days before your event date.

Please let's know about any allergies or intolerances you may have.

We use extra virgin olive oil in's salads.

Prices include the legal tax of 24% on alcoholic beverages and the legal tax of 13% on food and non-alcoholic beverages.

## Services

Free Parking

Air-conditioned room

Free WI-FI

Ability to view multimedia for corporate events

Ability to create a gift bag with products from our grocery store and cellars

## Terms of Payment

30% deposit and payment at the end of the event

For companies: 30% down payment & 15-day credit repayment policy

### Company Details

FOOD THREE E. KAI M. IKE

ACCOUNT NUMBER: 0026.0020.12.0201943867

IBAN: GR0802600200000120201943867

EUROBANK BANK